

ALASKA  
DEC 14 1921  
FISHBONES

## STATISTICS OF FISHING INDUSTRY OF ALASKA, SEASON OF 1927

The company or individual receiving this blank is requested to supply the data called for herein and mail the statement to the Bureau of Fisheries, Washington, D. C. (in the franked envelope provided for the purpose), as soon as possible after the close of the fishing season. The law requires that reports of this character be forwarded not later than December 15, and that they "shall be sworn to by the superintendent, manager, or other person having knowledge of the facts, a separate blank form being used for each establishment in cases where more than one cannery, saltery, or other establishment is conducted by a person, company, or corporation." Attention is called to the fact that a heavy penalty is provided for failure to comply with the provisions of the law.

H. M. SMITH,  
*U. S. Commissioner of Fisheries.*

Name of company or individual

Location of home office

Location of plant.

Value of plant, including land, buildings, and shore equipment,

Cost of operations, exclusive of wages, and value of vessels, boats, and fishing gear shown below.

## NUMBER OF PERSONS EMPLOYED AND AMOUNT OF WAGES PAID.

[illegible]

<sup>a</sup> Includes office force in Alaska.

<sup>b</sup> Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

### VESSELS AND BOATS.

[illegible]

### FISHING APPARATUS.

Kind.	No.	Length.	Value.	Kind.	No.	Value.
Seine, beach <i>Salmon</i>	1	(a) 80	150.00	Traps, staked		
Seine, purse <i>Beach trout</i>	1	(a) 75	150.00	Traps, floating		
Gill nets <i>Salmon</i>	1	(a) 300	500.00	Dip nets		
" <i>Coho</i>	1	100	150.00	Fish wheels		
Hand lines <i>Beach trout</i>	1	(b) 100				
Trawl lines						

<sup>a</sup> Give aggregate length in fathoms.

<sup>b</sup> Give aggregate number of hooks.

## LOSSES DURING YEAR.

Loss of life.					Loss of property.	
Designation.	Drowning.	Other accidents.	Disease.	Total.	Items.	Kind and value.
Fishermen					Buildings	
Shoresmen					Vessels and boats	
Transporters					Fishing gear	
Total					Canned or other product	



It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

11-5359

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's.....Number.....								
Value.....								
Cases, 1-lb. cans, 96's.....Number.....								
Value.....								
Cases, 1-lb. flat cans.....Number.....								
Value.....								
Cases, 1-lb. tall cans.....Number.....								
Value.....								
MILD CURED:								
Tierces (800 lbs. each).Number.....								
Value.....								
PICKLED:								
Barrels (200 lbs. each).Number.....								
Value.....								
Bellies.....Pounds.....								
Value.....								
Backs.....Pounds.....								
Value.....								
DRY SALTED.....Number of fish.....								
Pounds.....								
Value.....								
FROZEN.....Number of fish.....								
Pounds.....								
Value.....								
SHIPPED FRESH.....Number of fish.....								
Pounds.....								
Value.....								

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
<b>HALIBUT:</b>			<b>HERRING:</b>		
Fresh (shipped) <i>Coho Bought</i>	<i>6310</i>	<i>101.85</i>	CANNED:		
Fresh (sold locally) <i>Hot head</i>	<i>1529</i>	<i>154.09</i>	Cases, 4-lb. cans.....		
<i>45 red locally</i>		<i>17.80</i>	Cases, 1-lb. cans.....		
Fletched.....				Pounds.	
Dry salted.....			Dry salted..... For food.....		
Smoked.....			Fresh..... For food.....		
Canned.....			Frozen..... For bait.....		
Cod:			Pickled, Scotch cure (in half-barrels).....		
Vessel catch—			Pickled, Scotch cure (in full barrels).....	<i>3600</i>	<i>232.44</i>
Dry salted.....			Pickled, Norwegian cure.....		
Pickled.....			Pickled..... For bait.....		
Stockfish.....			Fertilizer..... tons.....		
Tongues.....			Oil..... galls.....		
Cod-liver oil..... galls.....			<b>SALMON:</b>		
Shore station catch—			Caviar.....		
Dry salted.....			Beleke.....		
Pickled.....			Uklu.....		
Stockfish.....			Kipperd.....		
Tongues.....			Dried.....		
Cod-liver oil..... galls.....			Fertilizer..... tons.....		
CANNED:			Oil..... galls.....		
Cases, 4-lb. cans..... Number.....					
Value.....					
Cases, 1-lb. flat cans..... Number.....					
Value.....					

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls	
California gray				Oil, sperm	galls	
Finback				Fertilizer, meat	tons	
Humpback				Fertilizer, bone	pounds	
Sulphur-bottom				Whalebone	pounds	
Sperm				Meat, pickled	pounds	
Others <sup>a</sup>				Stearin	galls	
Total						

<sup>a</sup> Indicate number and sex of each species.



CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish	Fresh				Tomcod	Fresh	pounds		
	Frozen					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Other fish <sup>a</sup>	Fresh	pounds		
Eulachon	Fresh					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Grayfish	Oil	galls		
Rockfish or bass	Fresh					Fertilizer	tons		
	Frozen				Crabs	(Specify unit)			
	Pickled				Mussels	do			
Smelt	Fresh				Oysters	do			
	Frozen				Seaweed	do			
	Pickled				Ivory (walrus)	do			
Pollock	Fresh				Hides	Hair seal number			
	Frozen					Sea lion number			
	Pickled					Walrus number			
Flatfish	Fresh								
	Frozen								
	Pickled								

<sup>a</sup> State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of U.S. of America  
County of Territory of Alaska

Subscribed and sworn to before me this 5<sup>th</sup> day of Aug., 19 21

[SEAL.]

Louis Peterson

Owner, Superintendent, Manager.  
(ERASE INAPPLICABLE WORDS.)

T. B. [Signature]

Notary Public.